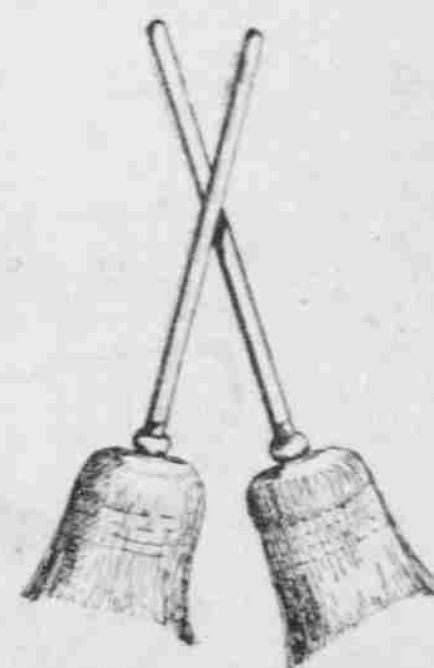


# A CLEAN SWEEP

—OF—

## BROKEN LINES OF MERCHANDISE



Beginning Wednesday, August 15,

And continuing until the last bit of Sale Goods has been disposed of. Our Annual Stocktaking comes around in a few weeks and we want our shelves to be absolutely clear of broken lots, odds and ends, etc; further, we have immense shipments of Fall Goods in transit, for which we must make room. Every article is marked at **Less Than Cost**, some at only **Half the Cost**. The following lists give only a general idea as to the variety of goods offered; there's many more lots, too numerous to mention. You will not find a single price quoted in this entire ad, for the simple reason that cold type would not do justice in the matter; seeing is believing, and remember, **Good Things Don't Last Long at an Ehlers Sale**.

### GENTS' FURNISHINGS.

The leader here is Silver Brand Collars at half price, with a limited lot of Balbriggan Shirts, Night Shirts in small sizes, Eagle Brand Cuffs, etc., to fill out the bill. If you don't know our Furnishing Department, this is a good chance to get acquainted.

### ART GOODS.

A small lot of Stamped Pieces, Battenberg patterns, Cushion Tops will be sold at your own figures. Look them over.

### HOUSE FURNISHINGS.

20 pairs of assorted Lace Curtains, a few odds and ends of Table Covers, some choice Smyrna Runners, and 2 All Wool Ingrain Art Squares comprise this lot. They will be disposed of regardless of cost.

### WASH GOODS.

Here's a fine lot of Seasonable Goods, containing about 200 pieces of Batistes, Dimities, Organdies, in both figured and plain white. You cannot afford to overlook this.

### WOOLEN GOODS.

This offering consists of choice Challies, French and Scotch Flannels, German Flannellettes, Waistings, Plaids, etc., giving you a choice lot of goods to make selection from.

### FEATHER BOAS.

It won't take a very difficult mathematical calculation to induce you to buy some of these now for Christmas Presents. They will pay you about 200 per cent. on your investment. The lot consists of about 35, ranging from inexpensive Chicken Feather to the Finest Ostrich.

### LADIES' READY-TO-WEAR APPARELS.

A large assortment of Jackets, 3/4 Coats, Long Coats, Skirts, Tailor Suits, Khaki Dusters, Colored Shirtwaists, etc.; marked,—well, they're marked as cheap as they were last August when the Great Rush took place. Were you there? If you were, you'll not miss this one.

### FANCY RIBBONS.

Now here's a treat for the tasty dresser. Belt and Sash Ribbons at a price that will astonish you. Hair Ribbons ditto. All new patterns.

### LADIES' BELTS.

These are mostly Black Taffeta, in assorted styles, ranging from the cheapest to the most expensive. All in first class condition.

### LADIES' NECKWEAR.

Silk Stocks, Mercerized Stocks, Lace Stocks, Chiffon Fichus, Neck Ruches, etc., at prices that will close them out with a rush.

### LADIES'

### HANDKERCHIEFS.

This lot consists of broken lots of Initial Handkerchiefs and a good assortment of Colored Border Handkerchiefs. Prices broken, too.

### FANS.

Keep cool this hot weather, for you can buy fans at one-third of the usual prices. All qualities.

### LADIES'

### STRAW HATS.

A small lot of Blue and White and Brown and White Straw Hats will be closed out regardless of their cost.

# EHLERS. GOOD GOODS.



## THE PRACTICAL HOUSEKEEPER'S OWN PAGE



### THE PRESIDENT'S TABLE.

When the President is not doing something extraordinary by which the press reporters may bring him before the public, some ambitious investigator takes it upon himself to inform the nation about the ordinary routine of his daily life. The latest is an "authentic" expose of the character of the White-House menu. The "authenticity" apparently appealed more strongly to the investigator than to the President, for denials were shortly forthcoming. The Chicago Inter Ocean compares the original allegations with the President's revision:

It is denied that the President eats all of these for dinner:

Split Pea Soup. Celery. Olives. Fillet of Bass and Mashed Potatoes. Broiled Turkey with Celery Sauce. Chocolate Fritters a la Vanille. Long Island Duckling. Macaroni au Gratin. Boiled Sweet Potatoes. New String Beans. Stuffed Green Peppers. Fruit Salad. Tartelettes au Blackberries. Neapolitan Ice Cream. Roquefort. Coffee.

Want of space precludes the possibility of giving the full text of this state paper, but a few extracts will be of peculiar interest to those who are desirous of being informed with regard to what the President does and does not eat. For instance:

"Instead of a breakfast consisting of oranges, cantaloupes, cereals, eggs, bacon, lamb chops, hot cakes and waffles, President Roosevelt insists that the regular White-House breakfast consists of hard-boiled eggs, rolls and coffee."

And also: "Instead of a luncheon made of such delicious viands as Little Neck clams, stuffed olives, celery, consommé of chicken, fish snouts, eggs a la Turque, spring lamb, new string beans, asparagus, mashed potatoes, lettuce, tomatoes, strawberries and ice cream, President Roosevelt declares that when alone he always contents himself with a bowl of bread and milk."

And likewise: "Instead of a ten-course dinner, including almost everything in the list of edibles, the President declares that nine times out of ten a three-course dinner is served, and the other time a two-course dinner."

There are deep reasons of state why the Executive must be very careful at present in regard to what he eats and present in regard to everything that is published in relation to what he eats. It goes without saying that he can not get much nearer to Chicago than Bat-

tle Creek. People will talk, and it is well to avoid nearly everything Western until the excitement blows over.

### IN KING EDWARD'S KITCHEN.

A system unlike that to be found anywhere else prevails in the kitchen where the meals of King Edward are prepared. The royal chef is a Frenchman, and he conducts his duties in an extraordinary way. The chef is of great experience and a cook of remarkable ability. He is paid a most liberal yearly salary, and with free lodging near the royal palace. It is his business to superintend only the king's lunch and dinner, and he has nothing whatever to do with the breakfast.

When their majesties are ready for dinner the scene in the kitchen is one of perfect order and readiness. All is in its proper place, and while the cold dishes which were prepared during the morning stand on the table, surrounded by necessary ice, the birds and other such dainties which are to be served up cooked to a second are ready to hand.

Now the hors d'oeuvres are sent forward to an ante-room, which in the case of Buckingham Palace is nearly three hundred yards from the kitchen. The assistants are clad in perfectly spotless linen, they all work by the clock and each dish is commenced and finished to within a minute of the appointed time. The royal chef walks around and superintends, but his assistants are so well drilled in their respective duties that he seldom needs to give an order, though here and there he offers a suggestion for the further perfection of some little dainty. During this time he is himself thinking out the final details of the masterpiece of the table, which he takes particularly under his own care.

Just outside the door of the dining hall there is an apartment where the final touches are given to the delicate and costly preparations. At Buckingham Palace it contains a hot table, upon which the dishes rest in readiness for their distribution to the table attendants. The man who wields authority here is clad in immaculate evening dress and wears white gloves, and in a voice which is rarely raised above a whisper he gives the minutest directions as to what is to be done with each particular item on the menu from the moment when it leaves the ante-room and passes finally from his care. Relays of men and women bearers come in order to prevent collisions in the hurry of the work an ingenious arrangement of mirrors has been effected at these corners, so that the bearers

### ILLUSTRATED DISHES



**Patriotic Cake.**—Make a layer cake of white batter, divide into four parts, color two parts yellow and red and flavor the third vanilla and together with cream jelly and cover with a white icing. Garnish with vanilla or almond. Decorate as illustrated.

may see whether the road be clear for them.

Attendants are strictly forbidden to enter any other apartment than that with which they are immediately concerned, and even the dish bearers are prohibited from passing down other corridors than that which is set apart for their especial use.

### IMPURE FOOD CAUSES APPENDICITIS.

"You are told that appendicitis is the result of the lodgment of seeds in the

appendix," said Dr. O'Hage, smilingly. "That is not true. It is purely a bacteriological disease caused by germs—germs from the food we eat."

As the Eighth Bi-ennial convention began with a cry for pure foods so it ended with the demand for emancipation from the murderous bondage of the food poisoner. After hearing two rousing speeches on "pure meats" and pure foods, the delegates, representing every State and Territory in the Union disbanded, resolving to carry on a vigorous campaign for the improve-

ment of packing-house conditions and the banishment of dangerous chemicals from the nation's diet.

Rev. Caroline Bartlett Crane of Kalamazoo, Mich., stole a march on Upton Sinclair by proclaiming that the small meat producers in the minor cities and towns of the country demanded investigation more than the Chicago packing plants, since they were not under government inspection. She said:

"I do not intend to talk about the meat which is under Federal inspection, but I wish to call attention to the fact that millions of pounds, the greater part of the food supply of the nation, of totally uninspected meat, is being consumed daily. In the small packing-houses, which do not ship outside of their State, filthy conditions prevail and diseased animals are slaughtered. The way we can pretend to protect ourselves is in buying meat that falls under the interstate commerce law and is marked with the government stamp. Of course, it is folly to expect that the general public will take the precaution. Union abattoirs and rigid inspection is the only remedy for these evils. The club women of the country must take hold of the question."

### ALL AROUND THE HOUSE.

#### THE PERGOLA CRAZE.

Bids fair to sweep all before it. For those who do not care to have one of these airy shelters built of stone or concrete or the like it is built of kindred swamp cedar, and may be bought piecemeal the same as the summer houses. The first section will consist of four square-built rustic pillars, braced and interlaced. These are connected by rustic, fence-like pieces, while poles 12 feet in length as well as fence-like pieces of the same length serve for a roof.

The first section costs \$28, and \$37 with side panels. The extra sections are much less, as only two pillars are needed for each. Only an occasional nail is needed, as the pieces all fit.

There are tables and chairs and settees to match for from \$3.50 to \$5. Matting rugs are delightful for porch and pergola. Being dainty and clean and cool. Effective, indeed, are the cocoa matting rugs which are made in Belgium and come in reds, greens, blue and tan.

In cushions the primary thing is to have their covers attractive and washable. Thread and thrum is one of the latest novelties. It is on rag carpet lines, with picturesque ends sticking out here and there.

#### WHITE GLOVES TRANSFORMED.

White gloves that have got beyond cleaning can be painted over with saffron water two or three times and transformed into tan. Let them get

thoroughly dry between each application, and don't wet them much.

#### NEW FLOORCLOTH.

If you give it a thin coating of colorless varnish as soon as it is put down it will be much less trouble to keep clean, and will wear better. Turpentine and wax is the best thing with which to clean it.

#### FOR THE STOVE.

A teaspoonful of sugar to the stove blacking will add a material luster to the stove.

#### WASH VEGETABLES WELL.

Fruit and vegetables should be carefully washed before being eaten, as they often harbor countless micro-organisms.

#### WASHING CURTAINS.

Washing window curtains in winter can be easily accomplished by rubbing them in dry cornmeal and then allowing them to hang a little while in a brisk wind.

#### WOOLENS.

When washing woolens the proper way to dry them is to hang them out on the line without wringing out any of the water. Dried in this way the shrinkage is little.

#### TO CLEAN WHITE GLOVES.

Put them on the hands, then rub well all over with the fuller's earth. Dust this off with a dry flannel, and rub again with French chalk and sifted bran mixed in equal proportions. Repeat the whole process if necessary.

#### FILLING FOR FORTY MANGOES.

Wash one pound of white ginger, pour over it a little boiling water and let stand twenty-four hours. Slice and dry it. Take a pound and a half of scraped horseradish, two pounds and a half of white mustard seed, one pound chopped onions, one ounce nutmeg grated, two ounces mustard, allspice, cloves, and black pepper, salt to taste, vinegar to moisten the mass, and one-half cupful of sugar. Stuff each mango, and close with a skewer. These pickles will keep indefinitely and none finer were ever made. A little garlic and turmeric improves all catsups and stuffed pickles.

At the final meeting of the directors of the Portland fair, a big surplus was declared. Of this \$18,000 will be sent for the San Francisco relief fund.

### PEACOCK LEIS.

Beautiful Peacock Leis, Tappas, Mats, Brasses and Pottery. Lulus and Lushala Hats. HAWAII & SOUTH SEAS CURIO CO. YOUNG BUILDING.